

# *To Start*

## **HOUSE MADE FOCACCIA**

first press olive oil & salt

## **SAKOSHI BAY OYSTER**

burnt tomato anad white balsamic,  
granita, fermented chili

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pecorino béchamel, summer truffles, chives

## **ANCHOVY TOAST**

spanish anchovies, sourdough, tomato,  
mount zero olive oil

## **CRUDO**

tuna, citrus kosho, stracciatella, tomato

## **OLIVES**

mount zero organic wild olives, fermented  
lemon oil

## **BURATTA**

salsa rosa, merlot vino cotto, fennel cracker

## **OCTOPUS**

sicilian olive, pickled guindilla pepper

# *To Start*

## **VITELLO TONNATO**

mb4+ wagyu, rocket

## **ARANCINI**

bolognese ristretto bechamel

## **GNOCCO FRITTO**

prosciutto, parmigiano, smoked mascarpone

## **PATE TOAST**

foie gras, sourdough, orange, parsley

## **SNAPPER CRUDO**

burnt tomato salsa, mozzarella, crostoli

## **WAGYU TARTARE**

crispy risotto, miso, cacio e pepe

## **TOMATO SALAD**

heirloom tomatoes, caperberries, vino vinegar,  
mount zero olive oil

## **CHARCUTERIE**

parma ham, mortadella, capocollo  
whipped mozzarella

# *Pasta*

## **SPAGHETTI**

prawn, chili, garlic, olive oil, parsley

## **CAVATELLI**

pancetta, pecorino romano, chili

## **CASARECCE**

green zucchini, pangrattato

## **MALTAGLIATI**

beef shin, pork neck, Italian sausage

## **BUCATINI**

pecorino, black pepper, miso

## **SPICY GIN RIGATONI**

burrata, calabrian chili, mutti tomato, tanqueray

## **TRUFFLE ALFREDO FETTUCCINE**

spring truffle, cultured butter, pecorino romano

## **MAC & CHEESE**

talleggio, pecorino, sourdough

## **RISOTTO**

pumpkin, fermented chili, mascarpone, chive

## **OXTAIL LASAGNE**

parmigiano bechamel, rocket, stracciatella

# Grill

## **CALABRIAN SAUSAGE**

green olive, Italian peppers, gremolata

## **CHARCOAL WHITE FISH**

shio kombu & garlic butter, lemon

## **400G STOCKYARD RIB EYE**

olive oil, porcini gravy

## **CALAMARI AGLIO E OLIO**

roasted chili, preserved lemon, garlic

## **HALF BBQ CHICKEN**

puttanesca, basil oil

## **SMOKED PORK CHOP**

calabrian chili, pecorino crema

# *Sides*

## **SALAD**

leaves, vino cotto, olive oil

## **ROCKET**

apple balsamic, parmesan

## **BURNT GREEN**

broccoli, kale, anchovy, pangrattato, lemon,  
mount zero olive oil

## **CUCUMBER**

fetta, burnt onion, mint, olives

## **CRISP POTATO**

rosemary salt, smoked mascarpone

# *Dessert*

## **TIRAMISU**

single origin espresso, malt crumb

## **NEAPOLITAN GELATO**

ricotta and vanilla, strawberry and fermented  
lemon, dark chocolate and sea salt

## **PANNA COTTA**

vanilla, raspberry

## **CROSTOLI**

crème diplomat, pistachio

## **AMALFI LEMON**

vanilla bean semi-fredo, limoncello granita

# Twisted

## APEROL CITRUS MARGARITA

tequila, aperol, citrus, yuzu, himalayan salt

## PISCO GINGER SOUR

pisco, caramel ginger, lemon, albumen

## ITALO COLADA

light rum, vermouth, coconut campari, clear pineapple

# Negroni

## CLASSICO

gin, 1757 sweet  
vermouth, campari

## YUZU

gin, yuzu campari,  
bianco vermouth

## RICOTTA

ricotta washed gin, strawberry jam  
campari, black pepper vermouth

## CIOCCOLATO

cocoa butter fat washed gin,  
1757 sweet vermouth, campari

## *Spritz*

### **TANGERINE FLORAL**

tangerine liqueur, citric solution, sparkling wine

### **VANIGLIA GARIBALDI**

vanilla infused campari, CO<sub>2</sub> orange

### **BASIL BELLINI**

peach, basil syrup, white balsamic, prosecco

### **GOLD SPRITZ**

guava infused limo aperitivo, sparkling wine, rose syrup, gold dust

## *Mocktails*

### **PINEAPPLE ORANGE**

pineapple, orange, lemon, grenadine syrup, soda water

### **PASSION HONEY**

tangerine, passion fruit, honey, lemon simple syrup

### **BERRIES SODA**

raspberry, blueberry, lemon, simple syrup, soda water



# *Beers*

KURA KURA ISLAND, ALE  
KURA KURA LAGER

HEINEKEN  
CLAUSTHALER NON-ALCOHOLIC

PERONI

ISLAND BREWING SUMMER PALE ALE